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Menus of the 21st Century

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2020

Chapter One Restaurant Menus 2020

Chapter One

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CHAPTER ONE

THE RESTAURANT THE FOOD THE CHEF’S TABLE PRIVATE DINING
PRE THEATRE MENU

DINNER MENU

GALLERY

DINNER MENU

TASTING MENU

LUNCH TASTING
MENU

FRIDAY LUNCH MENU

VEGETARIAN MENU

CHEF’S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST



Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. For any guest who has multiple dietary conditions please email our reservations team. Please contact our office for any guests under the age of 16 who wish to avail of a shorter menu option.

BOOK A TABLE

Four-Course €80.00

Dinner Menu

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Ravioli of Coolea cheese, crown prince pumpkin,
braised oxtail, black truffle

Chilled marinated scallop, Kelly's oyster, apple,
horseradish and buttermilk

Terrine of game, pear, pickled cherry, spruce
vinaigrette, Gubbeen pancetta, brioche

Warm Lambay crab pancake, Burren smoked eel,
pickled red dulse, hollandaise

Pithivier of wild mallard, Gubbeen smoked bacon, foie
gras, blackberry sauce

Wicklow sika venison, red cabbage, cep gratin, black
pudding,
elderberries and chocolate

Turbot, celeriac, organic leek, chanterelles, roast bone
sauce

Ring farm chicken, white pudding, January king
cabbage,
shiitake mushroom, salsify

Halibut, Jerusalem artichoke, garlic sausage, grapes,
mussels

Fillet of Irish beef, Roscoff onion, mushroom casserole,
confit potato, lindi pepper
and horseradish cream

Dessert Menu & Recommended wines

Warm 68% chocolate mousse with flavours of
Guinness

Lustau Emilin, Moscatel: €9.75

Poached rhubarb, sheeps milk and oat cream,
strawberry chocolate, sour rhubarb sorbet
Pink Moscato, Innocent Bystander, Victoria, Australia
€8.00

Vanilla and Teeling whiskey mille-feuille, Irish whiskey
tea ice cream
Château Laville, Sauternes, France €14.00

Flavours and textures of Irish milk and honey
Kracher Beerenauslese Cuvee, Burgenland, Austria,
2017 €13.00

Selection of four cheeses – supplement €7.50
Fonseca, Guimareans Port 1996: €13.00

Tea Coffee – Petit Fours: €4.00
Additional Cheese Course: €14.00

Assiette to include all cheeses (suitable for 4-6 people):
€35.00

SUPPLIERS

Fingal Ferguson- Smoked Bacon

Kitty Colchester- Rapeseed oil

Manus McGonagle – Fresh Seaweeds

Cuinneog- Irish Country Butter

TJ Crowe, Tipperary- Free Range Pork

Brendan Guinan – In Season Farm – Artisan seasonal
fruit and vegetables

Rose O’Sullivan – Spring Cottage – Broad beans,
peas, spouting broccoli

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TWITTER FEED 

Opening times: Lunch- Friday 12.30pm- 2.00pm
December Lunch- Tuesday to Friday 12.30pm-2.00pm

Pre Theatre Dinner- Tuesday to Saturday 5.00pm- 5.30pm
(tables required back by 7.30pm)

Dinner- Tuesday to Saturday 7.30pm- 10.30pm

Closed Sundays & Mondays

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Site design by **Open**
Photography: Barry McCall &
Barabara Corsico - restaurant
interior



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BOOK A TABLE



(Please note menu’s are subject to change)

Friday Lunch Menu

Warm Lambay crab pancake, Burren smoked eel,
pickled red dulce, hollandaise

Spiced chestnut soup, cep dumpling, acidulated truffle
cream

Ravioli of Coolea cheese, crown prince pumpkin,
braised oxtail

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Cod, celeriac, organic leek, chanterelles, roast bone
sauce

Roast venison, red cabbage, cep gratin, black pudding,
elderberries and chocolate

Braised beef cheek, Roscoff onion, confit potato, lindi
pepper and horseradish cream

Pheasant, white pudding, January king cabbage,
quince

Brill, Jerusalem artichoke, garlic sausage, grapes,
mussels

* *

Warm 68% chocolate mousse with flavours of
Guinness

Lustau, Emilin, Moscatel: €9.75

Flavours and textures of Irish milk and honey

Kracher, Beerenauslese Cuvee, Burgenland 2017
€13.00

Paris-Brest, chestnut and Baileys mousse, smoked
vanilla caramel, caramelised chesnuts

Chateau Dereszla, Tokaji Aszu 5 Puttonyos €9.00

Selection of three cheeses from our cheese menu

Fonseca, Guimareans Vintage Port 1996: €13.00

Tea and Coffee & Petit Fours

Lunch Menu €45.00





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GROUP MENU (parties of 8 to 14 have a choice of 3 dishes per course; parties of 14 to 16 have a choice of 2 dishes per course)

Smoked organic salmon, Lambay crab pancake, peas, cherry blossom vinaigrette

BOOK A TABLE

Terrine of guinea hen, pickled green strawberries, mushroom brioche, guanciale

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Salt marsh duck, smoked black pudding, crapaudine
beetroot,

bonito flavoured sesame

Halibut, mussels, girolle mushrooms, spinach

Saddle of lamb, pickled garlic scape, violin courgette

Warm 68% chocolate mousse with flavours of
Guinness

Flavours and textures of Irish milk and honey

Selection of three cheeses from our cheese menu
(supplement €5.50)

Tea/Coffee – Petit Fours

Whilst we do all we can to accommodate guests with
food intolerances and allergies

we're unable to guarantee dishes will be entirely
allergen-free.

All our beef is of Irish origin

Menu €80.00 per person

Additional Group dinner Options- Pre Order only

Canapes on arrival €15.00 per person

Canapes & Champagne on arrival €35.00 per person

Extra Cheese Course €15.00 per person

(Prices not printed on evening)

This menu is subject to change – please use as sample only

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